

- Gravity **14.5 BLG**
- ABV ---
- IBU **49**
- SRM **5.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (95.2%)	79 %	6
Grain	Pszeniczny	0.3 kg (4.8%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	30 min	13.5 %
Boil	Mosaic	20 g	15 min	12 %
Boil	Citra	25 g	15 min	13.5 %
Boil	Mosaic	15 g	0 min	12 %
Boil	Cascade	25 g	0 min	7.7 %
Dry Hop	Mosaic	15 g	4 day(s)	12 %
Dry Hop	Cascade	25 g	4 day(s)	7.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Fermentis